

RESTAURANT

# Sa Barqueta

cafes fonts



*10 Anys*

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## TAPAS



### ✗ ON DRY LAND



Potatoes with brava and alioli sauce	8.80
Nachos with cheese	10.00
Sa Barqueta nachos (with sobrasada and cheese)	11.50
Homemade meatballs in tomato sauce	10.50
Lacquered chicken wings, slow-cooked with kimchi mayonnaise	11.50
Duck magret with caramelized apple	17.00
Homemade hummus with sobrasada and a poached egg	12.00

### LIFTING THE ANCHOR ✗

Fried squid rings	17.50
Grilled cuttlefish with garlic and parsley	15.50
Grilled cuttlefish with sobrasada	16.50
Fried cuttlefish with acevichada mayonnaise	16.50
Fried white bites	12.00
Fried cod cubes with pickled onion and tartar sauce	16.50
Garlic prawns with poached egg and prawn essence	17.00
Grilled prawns with mustard seeds and turmeric	16.50

### ✗ SAILING THROUGH MAHÓN HARBOUR

Steam mussels with white wine	12.50
Steam mussels with Gin Xoriguer, lemon, and fresh mint	16.50
Grilled mussels with sobrasada	14.50
Grilled mussels with garlic and parsley or black pepper	12.50
Grilled clams with garlic and parsley or black pepper	19.00
Clams with Sake liqueur, onion, and cayenne pepper	21.00

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## TAPAS



### THE VEGETABLES PATCH

Grilled vegetables with romesco sauce	11.50
Cesar salad with chicken, belly porc and a lot of grana padano	12.00
Goat cheese salad flambéed with honey, nuts, tomatoes, and strawberries	12.50
Beans salad with moroccan spices and Greek yogurt	10.50
Tomato salad dressed with cabernet sauvignon vinegar, onions, and tuna belly	11.50
Burrata with cherry tomatoes confit with garlic, rosemary, and Kalamata olives	17.00
Homemade strawberry gazpacho with tomato ice cream	10.50
Aubergine and cherry tomato curry with Greek yogurt and naan bread.	13.00



### SA BARQUETA GRILL

Beef sirloin steak from MENORCA	25.00
Beef fillet steak from MENORCA	28.00
Pork tenderloin	19.00
Deboned chicken leg meat	16.50
Sauce to choice: Mahón cheese	3.50
5 Peppers	3.00
Romesco	3.00

### TOASTS

Escalivada (Roasted Aubergine, onion and peppers)	12.00
Sobrasada, Mahón cheese, and honey	11.00

- BREAD 2.00
- TOMATO BREAD 3.50

• **ASK THE WAITER FOR THE LIST OF ALLERGENS**

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## WINES

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#### RED

		Cup	Bottle
Hacienda López de Haro	Rioja (tempranillo Garnacha, tinta Granizo)	4.00	18.00
Marqués de Velilla	Ribera del Duero (Tinta del País)	4.50	19.00
Protos	Ribera del Duero (Tempranillo 100%)		26.00
Muga Crianza	Rioja (Tempranillo Garnacha, Graciano Mazuelo)		26.00
Luís Cañas	Rioja (Tempranillo Garnacha)		22.00
Malcriat	Valencia (Garnacha, Merlot) <b>éco</b>		21.00
Favaritx	Illa de Menorca (Malvasía)		28.00

#### WHITE

		Cup	Bottle
Audentia	Valencia (Sauvignon Blanc)	4.00	17.00
Ijalba	Rioja (Viura 100%) <b>éco</b>	4.00	17.00
Descomunal	Rueda (Verdejo)	4.00	17.00
Cuarenta Vendímiás	Rueda (Verdejo)		20.00
José Pariente	Rueda (Sauvignon Blanc)		23.00
Paco & Lola	Ries Baixes (Albariño)		22.00
Binitord	Illa de Menorca (Chardonay, Macabeo, Merlot)		30.00
Favaritx	Illa de Menorca (Malvasía)		26.00
Lusco	Ries Baixes (Albariño 100%)		25.00
Alma	Monterrei (Godello 100%)		21.00

#### ROSÉ

		Cup	Bottle
Audentia	Valencia (Cabernet Sauvignon)	4.00	17.00
Lágrima Baccus	Penedés (Tempranillo Garnacha, Syrah)	4.00	17.00
Muga	Rioja (Tempranillo Garnacha, Viura)		22.00
Karman	Rioja (Garnacha, Viura)	4.50	20.00

#### SPARKLING

		Cup	Bottle
Francesc Ricard Brut	Almansa (Macabeo, Xarel.lo, Perellada)	4.00	17.00
Reventós i Blanc l'Hereu	Penedés (Macabeo, Xarel.lo, Perellada)		23.00

#### HOMEMADE SANGRIA



	Glass	1.25 L		Glass	1.25 L
Red wine sangria	4.50	15.00	Tinto de Verano	3.50	12.00
Cava sangria	5.00	17.00			

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## DRINKS

### ✗ WATER AND SOFT DRINKS

Water 0.33L	1.80	Sprite	2.80
Water 1.5L	3.00	Aquarius Lemon / Maracuya	3.00
Sparkling water	3.00	Nestea Lemon	3.00
Schweppes tonic	3.00	Bitter Kas	3.00
Coca-Cola / Zero	2.80	Juices	3.00
Fanta Lemon / Orange	2.80	Fresh Orange Juice	4.00

### BEERS ✗

Caña 0.3L	2.80	Voll Damm 1/3	3.50
Pinta 0.5L	5.00	Daura Damm SIN GLUTEN	3.50
Caña Graham Pearce 0.33L (Men)	3.50	Alhambra 1/3	3.50
Pinta Graham Pearce 0.6L (Men)	6.00	Estrella Galicia	3.00
Estrella Damm 1/3	3.00	Graham Pearce BROWN ALE (Men)	4.00
Free Damm 0.0%	3.00	El Águila SIN FILTRAR	3.50
Free Damm 0.0% TOSTADA	3.00	Ladrón de manzanas 1/3	3.50

### ✗ ALCOHOLIC DRINKS

Vermut	4.50	Carlos I	7.50
Magno / Soberano / 103	4.50	Larios 1866	8.50
Torres 5	5.00	Cardhú	7.50
Torres 10	5.50	Chupitos	3.00
Bailey's, Tía María, Hierbas, Anís, Amaretto, Pacharán, Cointreau, Licor43			4.50

### COFFEE, TEAS AND INFUSIONS ✗

Espresso	1.80	Bombón (with tiger nut milk)	2.50
Cortado	2.00	Carajillo (with liqueur)	2.80
with Milk / Americano	2.30	Trifasico (with liqueur, milk)	3.00
Cappuccino	2.50	Irish coffe	6.50
Cafe Latte	2.50	Tea and Infusions	2.80



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Thank you

